

## © EPODOC / EPO

PN - JP8163965 A 19960625  
TI - TASTE ADJUSTING AGENT  
FI - A23L1/22&E  
PA - NIKKEN KASEI KK  
IN - KONO HIROYUKIMARUYAMA SHINICHIYOSHIMURA HITOMURACHI TATSUYA  
AP - JP19940179724 19940708  
PR - JP19940179724 19940708  
DT - I

## © WPI / DERWENT

PN - JP8163965 A 19960625 DW199635 A23L1/22 006pp  
AN - 1996-348954 [35]  
TI - Low-calorie taste adjusting agent for use as seasoning - contains purified, water-soluble poly-dextrose  
AB - J08163965 Agent contains 40-80% of purified, water-soluble polydextrose as effective component.  
- USE/ADVANTAGE - Agent is used as seasoning and as sweetening for various food. Agent has good sweetness is low calorie. Does not cause tooth decay.(Dwg.0/0)  
IC - A23L1/22  
PA - (NIKK-N) NIKKEN KASEI KK

## © PAJ / JPO

PN - JP8163965 A 19960625  
TI - TASTE ADJUSTING AGENT  
AB - PURPOSE: To obtain a taste adjusting agent, a sweetener preferable for the health, having excellent qualities of sweetness and flavor, low calorie, noncariogenic properties and functions as dietary fibers, comprising a purified substance of water-soluble polydextrose as an active ingredient.  
- CONSTITUTION: This taste adjusting agent comprises a purified substance of water soluble polydextrose as an active ingredient and has 40-80% sweetness ratio of the purified substance of water-soluble polydextrose based on the whole sweet rate. This non-saccharide sweetener composition is blended with 0.0002-0.0039 of stevioside or  $\alpha$ -L-aspartyl-L-phenylalaninemethyl ester based on 1 of the purified substance of water-soluble polydextrose by weight ratio in the case where the non-saccharide sweetener is stevioside or  $\alpha$ -L-aspartyl-L- phenylalaninemethyl ester.  
I - A23L1/22  
PA - NIKKEN KASEI KK  
IN - KONO HIROYUKIMARUYAMA SHINICHIYOSHIMURA HITOMURACHI TATSUYA  
ABD - 19961031  
ABV - 199610  
AP - JP19940179724 19940708  
PD - 1996-06-25